

Cellier du Chateau de la Chaume Bourgogne Aligote

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France - Burgundy - Bourgogne Aligote

Aligoté is a grape variety that adapts very well to different types of soils. The color is a pale gold yellow; this wine is clear and young. This a gourmet wine and surprising by his energy, offering acid and fruit hints.

Specifications

Appellation	Bourgogne Aligote
Wine Type	White
Varietals	100% Aligoté
Age of Vines	Average 15 years
Soil type	Clay and chalk
Vinification	Hand harvested. Full cluster pressing. Cold settling during 24 to 48 hours. Alcoholic fermentation in stainless steel in temperature controlled stainless steel tanks. > A very small part of the wine is aged in barrels for a few months.
Pairings	Grilled fish, asparagus, white meat in sauce.



Codes, Weights and Measures

UPC	7 84585 03150 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03150 1
Case Weight	33
Cases/Pallet	55
Layers/Pallet	11
ABV	12.50%
SRP	\$ 24.99 USD 750mL Bottle